

A GREAT EVENT WITH THE BEST EXTRA VIRGIN OLIVE OILS IN THE WORLD ON STAGE IN ROME  
ON SATURDAY 7 DECEMBER 2019, AT THE WESTIN EXCELSIOR (VIA VITTORIO VENETO, 125)

**FLOS OLEI 2020, THE HALL OF FAME IS BORN:  
5 ITALIAN AND 2 SPANISH FARMS  
AT THE TOP OF WORLDWIDE EXTRA VIRGIN OLIVE OIL**

**IN THE BEST ITALY EXCELS:  
THE BEST EVO OIL IS FROM UMBRIA, THE FARM OF THE YEAR FROM PUGLIA.  
IN THE RANKING ALSO FARMS COMING FROM SPAIN, CROATIA, CHILE,  
ARGENTINA AND SOUTH AFRICA.  
FAO RECEIVES CRISTINA TILIA COS SPECIAL AWARD**

The curtain rises on **Flos Olei 2020**, the first and most important guide to oil farms from around the world and their extra virgin olive oils. Many are the novelties of the 11th edition of the volume created in 2010 and edited by the international expert **Marco Oreggia** (who is also its publisher) and by the journalist **Laura Marinelli**. There are **720 extra virgin olive oils** selected by professional tasters, **500 producers**, coming from **53 countries on 5 continents** (Kuwait is the new entry), **85 world maps** of olive growing areas, but also more focus on tasting technique and advice on food pairings. **Two versions** demonstrate the global scope of the project: **Italian-English** and, after last year's success, **Italian-Chinese**.

However, the most significant change is the introduction of the **Hall of Fame**, a merit ranking that will now complement the historic and coveted The Best. If the latter usually rewards farms that, by presenting an extra virgin olive oil of the highest level, have distinguished themselves in the various categories of the competition, the Hall of Fame includes the farms scoring 100/100, which, after an important growth over the years, have reached a stable goal of excellence. These top producers are the two Spanish, **Castillo de Canena Olive Juice** and **Aceites Finca La Torre** (both Andalusian) and the five Italian farms from different regions: **Azienda Agricola Comincioli (Lombardia)**, **Frantoio Bonamini (Veneto)**, **Frantoio Franci (Toscana)**, **Azienda Agraria Viola (Umbria)**, **Azienda Agricola Biologica Americo Quattrociochi (Lazio)**.

*"It is a sort of honorary Oscar - explains **Laura Marinelli** - that we decided to give to a group of farms that come from the top two producing countries in the world, both for quantity and for quality, namely Spain and Italy. However, there are several producers that are getting ahead in the rest of the Mediterranean and beyond".*

Also in **The Best** there are interesting surprises, with several producers featured in the ranking for the first time. Among the 21 awarded (in one category there are two winners): 12 Italians, 5 Spanish, 1 Croatian, 1 Argentine, 1 Chilean, 1 South African. Among the most coveted awards: The Farm of the

Year is the Puglia-based **Olio Intini**; the Best Extra Virgin Olive Oil of the Year is from **Azienda Agraria Marfuga** (Umbria); The Emerging Farm is **Agricola Fratelli Renzo** (Calabria); the Best Extra Virgin Olive Oils from Organic Farming are those from **Frantoio di Riva** (Trentino Alto Adige) and from the Spanish **Almazara Deortegas** (Region de Murcia); the best Quality/Price ratio is awarded to the Chilean **Agrícola Monteolivo**, while the best Quality/Quantity is the Italian **Frantoio Gaudenzi** (Umbria). In the other categories we find Italian farms: **Società Cooperativa Agricola C.A.B.** (Emilia Romagna), **Società Agricola Buonamici** (Toscana), **Madonna dell'Olivo** (Campania), **Azienda Agricola Le Tre Colonne** (Puglia), **Olio Mimì** (Puglia), **Azienda Agricola Ortoplant** (Puglia), **Olearia San Giorgio** (Calabria), next to Spanish ones: **Aceites La Maja** (Comunidad Foral de Navarra), **Marqués de Griñon Family Estate** and **Casas de Hualdo** (Castilla-La Mancha), **Monva** (Andalucía). From the rest of the world: **Olea B. B.** (Croatia), **Tokara** (South Africa), **Familia Zuccardi** (Argentina).

*"Italian extra virgin olive oil - emphasizes **Marco Oreggia** - is always at the top of the world from the point of view of quality, although the general situation in the country is alarming: the lack of institutional will to support our productions, the abandonment of olive growing territories, quality and offer now out of control in the Great Organized Distribution are some of the critical issues facing the sector. Action is undertaken only in the event of an emergency, rather than through planned and continuous measures".*

As usual, Flos Olei 2020 also gives some **Special Awards**: three awards to those who, through their work, promote and spread the culture of the olive sector: an importer, a restaurant and an international body. This year the prize The Importer of the Year is awarded to the Chinese **Tun Seng Loo - Fissler China**; The Restaurant of the Year Award is given to the restaurants **Le Silpo** and **Positano** in Kiev (Ukraine), both directed by the Italian chef Marco Crivelli; and Cristina Tiliacos Special Award is given to **FAO** (Food and Agriculture Organization of the United Nation), with reference to the GIAHS (Globally Important Agricultural Heritage Systems) program, which protects the world's agricultural heritage and which has shown great attention to olive growing, giving several international sponsorships in recent years.

The latest news in the 11th edition of the guide is the symbol of the **blockchain**, a tool capable of guaranteeing transparency and traceability in business processes. In addition, the 880 pages of Flos Olei 2020 are printed, as always, on **FSC paper**, as evidence of the authors' attention to the environment. The guide is also available on **Apps** for iOS and Android.

All the award-winning oils will be present on numerous tasting tables together with other food excellences, on **Saturday 7 December 2019 in Rome**, at **The Westin Excelsior** Hotel (Via Vittorio Veneto, 125), when the **Flos Olei Tour in Rome** event will take place. Cooking masterclasses with great chefs and workshops on oil tasting techniques will complete the offer for the public of enthusiasts and professionals.



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